



In your box

- 1 oz. Sour Cream
- 1 Lime
- ¼ oz. Cilantro
- 2 Green Onions
- 1 tsp. Cajun Seasoning
- 2 Zucchini
- 4 oz. Corn Muffin Mix
- 2 oz. Shredded Cheddar Cheese

Customize It Options

- 12 oz. Steaks
- 12 oz. Filets Mignon
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 28 oz. USDA Choice New York Strip Steak (Serves 2)–Double Portion
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Large Non-Stick Pan, 2 Mixing Bowls, Muffin Tin



Steak and Cilantro-Lime Crema with cheddar corn muffins

NUTRITION per serving—Calories: 762, Carbohydrates: 54g, Fat: 39g, Protein: 45g, Sodium: 1534mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a muffin tin with cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **14 oz. NY strip steak** or **28 oz. NY strip steak**, follow same instructions as steaks in Steps 1 and 3, working in batches if necessary, and cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as steak in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, follow same instructions as steak in Steps 1 and 3, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side. Rest filets at least 5 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Trim and mince white portions of **green onions**. Thinly slice remaining green onions. Keep white and green portions separate.
- Mince **cilantro** (no need to stem).
- Halve **lime** and juice.
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Make the Corn Muffins

- In a mixing bowl, combine **corn muffin mix**, **green portions of green onions**, **cheese**, ⅓ cup **water**, and a pinch of **salt** until a thick batter forms.
- Divide batter evenly into four cups of prepared muffin tin.
- Bake in hot oven until muffin tops are lightly browned and start to crack, 15-17 minutes.
- While muffins bake, cook steaks.



3

Cook the Steaks

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steaks** to hot pan and cook until browned and steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Transfer to a plate and tent with foil.
- Wipe pan clean and reserve.



4

Cook the Zucchini

- Return pan used to cook steaks to medium-high heat and add 2 tsp. **olive oil**. Add **zucchini** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Then stir occasionally until starting to soften, 3-4 minutes.
- Add **seasoning blend** and stir occasionally until tender, 1-2 minutes.
- Remove from burner.
- While zucchini cooks, make crema.



5

Make Crema and Finish Dish

- In another mixing bowl, combine **cilantro**, **sour cream**, 1 tsp. **olive oil**, 1 tsp. **lime juice**, and a pinch of **salt** and **pepper**. Stir in **white portions of green onions** (to taste).
- Plate dish as pictured on front of card, topping **steak** with crema. Bon appétit!